



L U N C H

Appetizers

Soup of the Day	5.00
Dairy Free Corn-Vegetable Chowder	5.00
Organic Field Greens with Balsamic Vinaigrette (with Goat Cheese add \$1.25)	5.75
Steamed Artichoke with Garlic-Mustard Sauce	6.50
Baby Arugula Salad with Shaved Parmesan, Extra Virgin Olive Oil and Lemon	7.50
Caesar Salad with Romaine Hearts, Herb Croutons and Parmesan	7.50
Homemade Hummus with Calamata Olives and Warm Pita Bread	7.00
Crispy Calamari with Roasted Red Pepper and Tomato-Chipotle Coulis	7.75
Smoked Salmon Rolls with Avocado, Red Onion, Sprouts and Miso Dipping Sauce	8.50
Black Bean Crab Cake with Roasted Corn Salsa and Chipotle Aioli	8.50

Sandwiches

Grilled Cheddar and Monterey Jack Cheeses on 7-Grain Bread with Soup	8.00
Avocado with Tomato and Sprouts on 7-Grain Bread with Lemon Mayonnaise	8.00
Vegetable Wrap with Hummus, Grilled Seasonal Vegetables and Mesclun Green Salad	8.00
Black Bean Quesadilla with Jack Cheese, Roasted Onion, Jalapeño, Salsa and Guacamole	8.25
Bacon, Avocado, Lettuce and Tomato with Herb Aioli on Toasted Challah	8.00
Tarragon Chicken Salad on Toasted Challah	8.50
Baja Marinated Chicken Sandwich with Ancho Chili-Rubbed Tomato and Arugula on Sour Dough	9.75
Herb-Roasted Turkey Club with Bacon, Lettuce and Tomato on Toasted Challah	9.75
Grilled Rare Yellowfin Tuna Sandwich with Sprouts & Sesame-Wasabi Mayonnaise on 7-Grain Bread	13.25
Grilled Garden Burger on Toasted Whole Wheat Roll with Organic Field Greens	8.25
Grilled Turkey Burger with Fresh Mozzarella, Arugula and Roasted Red Pepper on Whole Wheat Roll with French Fries	11.00
10 oz. Time Burger on a Parker House Roll with French Fries	9.75
(Cheese, Bacon, Sautéed Mushrooms, Avocado or Sautéed Onions add \$1.00 Each)	



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Entrées

Greek Salad with Romaine, Cucumbers, Pear Tomatoes, Garbanzo Beans, Calamata Olives, Feta and Pita Toast	10.00
Caesar Salad with Romaine Hearts, Grilled Chicken Breast, Herb Croutons and Parmesan	11.50
Market Salad with Grilled Vegetables, Wheat Berries and Sesame-Crusted Goat Cheese	13.25
Cobb Salad with Grilled Chicken, Bacon, Pear Tomatoes, Hard-Boiled Egg, Avocado, Gorgonzola Cheese, Organic Field Greens and Lemon-Thyme Vinaigrette	13.50
Grilled Shrimp Salad with California Spinach, Jicama and Mango with Miso-Tamari Vinaigrette	14.25
Seared Tuna Niçoise with Haricots Verts, Potatoes, Tomatoes, Hard-Boiled Egg, Olives and Sherry Vinaigrette	14.25
Southwestern Beef Salad with Crisp Tortilla, Black Beans, Romaine, Salsa, Feta Cheese and Chipotle Crema	13.75
Capellini Al Pomodoro with Plum Tomato, Basil and Parmesan	12.75
Whole Wheat Goat Cheese Ravioli in Roasted Red Pepper and Tomato Broth with Asparagus	13.25
Grilled Chicken Paillard topped with Sautéed Seasonal Vegetables, Basil, Garlic, Balsamic Vinegar and Olive Oil	14.00
Skirt Steak with Poblano-Mashed Potatoes and Corn Salsa	16.00

Pizzas

Margherita with Fresh Basil, Tomato and Mozzarella	11.00
Spicy Chicken with Poblano Pepper, Cilantro, Black Bean, Corn, Feta and Jack Cheeses	11.50
Portobello Mushroom and Goat Cheese with Sundried Tomatoes topped with Arugula Salad	11.50
Time Pizza with Bacon, Red Onion, Grilled Apples, Gorgonzola Cheese and a Touch of Honey	11.50

Sides \$4.50

French Fries	Sautéed Spinach
Spiral Spuds with Ranch Dressing	Steamed Vegetables
Mashed Potatoes	Seared Tofu with Miso Dipping Sauce
Tortilla Chips and Salsa	Brown Basmati Rice 2.50
Tortilla Chips and Guacamole	Miso Dipping Sauce 1.00

• BE CAREFUL PLEASE - Time Cafe is Not Responsible for Lost or Stolen Property •